

R A W B A R

Oysters	15	Alaskan King Crab Legs	25
½ Maine Lobster	20	Shrimp	19
Littleneck Clams	13	Jumbo Lump Crab	15

SEAFOOD PLATEAU

FOR	\$
2	80
4	160

CAVIAR

American Osetra

Russian Osetra

AVAILABLE AT MARKET PRICE



A P P E T I Z E R S

TUNA CARPACCIO	17
BEEF TARTARE	21
OYSTERS ROCKEFELLER <i>spinach, cream</i>	17
ESCARGOTS <i>garlic, parsley, croutons</i>	16
SLIDERS <i>cheddar cheese, pickles, homemade mustard</i>	16
SCALLOPS <i>smoked bacon, fried green tomatoes</i>	16
NUESKE'S BACON <i>thick-cut applewood smoked bacon</i>	10

S O U P & S A L A D S

LOBSTER BISQUE <i>chives, crème fraîche</i>	10
THE WEDGE <i>tomatoes, blue cheese</i>	13
CHOPPED SALAD <i>avocado, tomatoes, green goddess dressing</i>	10
TOMATO & MOZZARELLA <i>extra virgin olive oil, fresh basil</i>	12
SPINACH SALAD <i>pecans, manchego, bacon</i>	12
CAESAR SALAD <i>herb croutons, reggiano</i>	12
LOCAL GREENS <i>radish, dijon vinaigrette</i>	9

1700 DEGREES

10 OZ FILET	39
16 OZ BONE-IN FILET	49
18 OZ DRY AGED RIB EYE	45
16 OZ DRY AGED N.Y. STRIP	46
DOUBLE CUT LAMB CHOP	39
TAJIMA STEAK & FRIES	42
ROASTED ORGANIC CHICKEN	30

DRY AGED PORTERHOUSE	FOR	1	2	3
	\$	45	78	105

LINE CAUGHT

STEAMED KING CRAB LEG	45
BUTTER POACHED LOBSTER	26/lb
BIG EYE TUNA	33
WILD KING SALMON	30
ALASKAN HALIBUT	32
GRILLED JUMBO PRAWNS	39

VEGETABLES

<i>Creamed Spinach</i>	10
<i>Broccolini</i>	10
<i>Asparagus</i>	10
<i>Creamed Corn & Leeks</i>	10
<i>Glazed Carrots</i>	10
<i>Caramelized Onions</i>	10
<i>Sautéed Spinach</i>	10
<i>Minted Peas</i>	10
<i>Sautéed Mushrooms</i>	10

POTATOES

<i>Whipped Potatoes</i>	10
<i>With Truffle</i>	13
<i>Lyonnaise Potatoes</i>	10
<i>Potato Skins</i>	10
<i>Tater Tots</i>	10
<i>Potatoes & Onions</i>	10

